



# LEMON TART



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For 12 individual 10 cm diameter tarts

## FRENCH MERINGUE

- 150 g egg white
- 250 g caster sugar

Beat the egg whites with a mixer and fold in the sugar. Place the meringue on top and leave to dry in an oven at 50°C for 24 hours.

## SWEET LEMON PASTE

- 60 g flour
- 120 g icing sugar
- 2 g salt
- 200 g butter
- 50 g almond powder (roasted)
- 80 g whole eggs
- 10 g Pellorce & Jullien lemon paste

Mix all the dry extracts in the bowl of the mixer. Add cold butter in cubes. Frase until a sandy dough forms. Add eggs until dough forms. Refrigerate for 24 hours.

## LEMON ALMOND CREAM

- 250 g white almond powder
- 250 g powdered sugar
- 250 g butter (ointment)
- 200 g whole eggs
- 10 g Pellorce & Jullien lemon paste

Mix the powders in the bowl of a mixer. Add the butter, mix and add the whole eggs. Be careful not to overbeat the almond cream.

## LEMON CREAM

- 200 g sugar
- 25 g cream powder
- 30 g Pellorce & Jullien lemon paste
- 125 g lemon juice
- 2 egg yolks
- 2 whole eggs
- 125 g butter

Place the dry ingredients and lemon juice in a saucepan and heat to 50°. Add the eggs and lemon paste and heat to 83°. Refroidir à 50° et incorporer le beurre.

## ASSEMBLY

Line the tart shells the day before, top with almond cream and bake for 30 minutes at 150°. Top with lemon cream, then add the crunchy meringue into which lemon zest has been added.



LEMON PASTE  
4/4 = 1 KG  
CARTON OF 6  
RÉF : 1436